

Sasha Corwin

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PROFILE

Proven Chef experienced at scaling teams and processes across enterprise, comfortable working cross-functionally.

EMPLOYMENT HISTORY

Private Chef — Konopelski - Ziemann (2023-07-23 - 2025-04-12)

- Catered private events for up to 262 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 20% through optimized dish pricing.
- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Hartmann - Waelchi (2021-02-09 - 2023-07-16)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 17% through optimized dish pricing.
- Catered private events for up to 68 guests with 95%+ client satisfaction.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Kozey, Cormier and Olson (2015-05-04 - 2025-03-31)

- Catered private events for up to 174 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 34% through optimized dish pricing.

CORE SKILLS

Cuisine Styles

Italian • French

Kitchen Skills

Cost Control • Menu Design • Plating

Operations

Event Planning • Catering

Soft Skills

Time Management • Quality Control • Training • Team Leadership

CERTIFICATIONS

- Food Safety Manager